



**friedrich ingredients**

FLAVOUR & FUNCTION FOR YOUR SUCCESS

09. May 2024

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## Your category ... with little salt

### 52.005 BBQ-Seasoning from 8.30 €/kg *Seasoning & Dry Marinade [with salt]*

Seasoning with little salt to marinate roasts and kebaps. Use also as an internal flavouring. For pork steaks, schnitzels, meat balls, burgers, goulash, spare ribs, grilled pork nuckles and as a poultry seasoning. Browning effect included.

BBQ-seasoning (paprika, onion, pepper, mustard, parsley, garlic, celery, spices), salt, sugar, flavour enhancer [E 621], yeast extract, flavouring, hydrolysed vegetable protein (HVP), separating agent [E 551].

20 g/kg [2 %] food product or use as desired.  
MOQ may apply

sachets @ 1 kg



1 kg	11.10 €/kg
20 kg	10.50 €/kg
100 kg	9.95 €/kg
200 kg	9.40 €/kg
500 kg	8.85 €/kg
1000 kg	8.30 €/kg

### 10.092 China Seasoning from 9.45 €/kg *Exotic seasoning with salt*

Typical Chinese seasoning with salt for many food applications, including stir-fry's, chicken wings, meat strips, finger food and other QSR foods. Best with pork and chicken.

Spices, iodised salt (salt, potassium iodate), flavour enhancer [E 621, E 627, E 631], sugar, hydrolysed vegetable protein, lemon fruit powder, leek, flavourings.

Use as desired; we recommend 20 g/kg  
Recipes  
MOQ may apply

sachets @ 1 kg



1 kg	12.65 €/kg
20 kg	12.00 €/kg
100 kg	11.35 €/kg
200 kg	10.75 €/kg
500 kg	10.10 €/kg
1000 kg	9.45 €/kg

### 10.296 DryFit Marinade BBQ Hot & Smoky from 12.90 €/kg *Dry Marinade and Base for Wet Marinade*

Dry marinade to to add value and to manufacture a marinade for meat products, convenience/ fast food items.

USP:

All ingredients remain floating

The marinade adheres well to the meat.



## Your category ... with little salt

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<b>10.296</b>	<b>DryFit Marinade BBQ Hot &amp; Smoky (continued)</b>	<b>from 12.90 €/kg</b>
	<i>Dry Marinade and Base for Wet Marinade</i>	

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	1 kg	17.20 €/kg
	20 kg	16.30 €/kg
Spices, salt, sugar, modified starch (waxy maize), HVP, spice extracts, sunflower oil, thickener [E 412, E 415].	100 kg	15.45 €/kg
Recipes	200 kg	14.60 €/kg
	500 kg	13.75 €/kg
	1000 kg	12.90 €/kg
30% DryFit Marinade		
20% vegetable oil		
50% cold water		
Blend DryFit with oil first using a mixer or blender. Then, add the water. From this marinade, use 8-10% to the food product.		
MOQ may apply		
sachets @ 1 kg		

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<b>10.291</b>	<b>DryFit Marinade Buffalo Wings</b>	<b>from 9.90 €/kg</b>
	<i>Dry Marinade and Base for Wet Marinade</i>	

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Dry marinade to add value and to manufacture a marinade for Buffalo Chicken Wings  
 USP:  
 All ingredients remain floating  
 The marinade adheres well to the chicken skin.



	1 kg	13.25 €/kg
	20 kg	12.55 €/kg
Spices, salt, sugar, dry-glucose-syrup, acidity regulator [E 262], hydrolysed vegetable protein (HVP), flavouring, sunflower oil, separating agent [E 551].Recipes	100 kg	11.90 €/kg
	200 kg	11.25 €/kg
	500 kg	10.60 €/kg
	1000 kg	9.90 €/kg
40% DryFit Marinade		
60% cold water		
Blend DryFit with the water using a mixer or blender. From this marinade, use 8-10% to the food product.		
MOQ may apply		
sachets @ 1 kg		

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<b>10.289</b>	<b>DryFit Marinade Hot Curry</b>	<b>from 10.65 €/kg</b>
	<i>Dry Marinade and Base for Wet Marinade</i>	

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## Your category ... with little salt

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### 10.289 DryFit Marinade Hot Curry (continued) from 10.65 €/kg

*Dry Marinade and Base for Wet Marinade*

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Dry marinade to to add value and to manufacture a marinade for meat products, convenience/ fast food items.

USP:

All ingredients remain floating

The marinade adheres well to the meat.



Spices, salt, maltodextrin, modified starch (waxy maize), HVP, spice extracts, sunflower oil, thickener [E 412, E 415].

Recipes

30% DryFit Marinade

20% vegetable oil

50% cold water

Blend DryFit with oil first using a mixer or blender. Then, add the water. From this marinade, use 8-10% to the food product.

MOQ may apply

1 kg	14.25 €/kg
20 kg	13.50 €/kg
100 kg	12.80 €/kg
200 kg	12.10 €/kg
500 kg	11.40 €/kg
1000 kg	10.65 €/kg

sachets @ 1 kg

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### 10.269 DryFit Marinade Oriental from 9.90 €/kg

*Dry Marinade and Base for Wet Marinade*

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Orange coloured dry marinade for oriental QSR and convenience food items requiring oriental flavour.

USP:

All ingredients remain floating

The marinade adheres well to the meat.



Salt, spices, sugar, modified starch, flavour enhancer E 621, herbs, thickening agent [E 412, E 415], acidifier [E 330], separating agent [E 551].

Recipes

30% DryFit Marinade

20% vegetable oil

50% cold water

Blend DryFit with oil first using a mixer or blender. Then, add the water. From this marinade, use 10% to the food product.

MOQ may apply

## Your category ... with little salt

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<b>10.269</b>	<b>DryFit Marinade Oriental (continued)</b>	<b>from 9.90 €/kg</b>
	<i>Dry Marinade and Base for Wet Marinade</i>	

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	1 kg	13.25 €/kg
sachets @ 1 kg	20 kg	12.55 €/kg
	100 kg	11.90 €/kg
	200 kg	11.25 €/kg
	500 kg	10.60 €/kg
	1000 kg	9.90 €/kg

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<b>10.210</b>	<b>DryFit Marinade Piri-Piri</b>	<b>from 9.45 €/kg</b>
	<i>Dry Marinade and Base for Wet Marinade</i>	

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Red dry marinade to to add value and to manufacture a marinade for meat products, convenience/ fast food items.

USP:

All ingredients remain floating

The marinade adheres well to the meat.



Spices, salt, sugar, modified waxy maize starch, spice extracts, thickening agent [E 412, E 415], acidifier [E 330], separating agent [E 551].

Recipes

30% DryFit Marinade

20% vegetable oil

50% cold water

Blend DryFit with oil first using a mixer or blender. Then, add the water. From this marinade, use 10% to the food product.

MOQ may apply

1 kg	12.65 €/kg
20 kg	12.00 €/kg
100 kg	11.35 €/kg
200 kg	10.75 €/kg
500 kg	10.10 €/kg
1000 kg	9.45 €/kg

sachets @ 1 kg

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<b>10.287</b>	<b>DryFit Marinade Tandoori</b>	<b>from 9.90 €/kg</b>
	<i>Dry Marinade and Base for Wet Marinade</i>	

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Dry marinade to to add value and to manufacture a marinade for meat products, convenience/ fast food items.

USP:

All ingredients remain floating

The marinade adheres well to the meat.



Salt, spices, dry-glucose-syrup, modified starch, hydrolysed veg. protein (HVP), sunflower oil, spice extract, thickener - guar gum [E 412], xanthan [E 415].

Recipes

## Your category ... with little salt

### 10.287 DryFit Marinade Tandoori (continued) from 9.90 €/kg

*Dry Marinade and Base for Wet Marinade*

	1 kg	13.25 €/kg
30% DryFit Marinade	20 kg	12.55 €/kg
20% vegetable oil	100 kg	11.90 €/kg
50% cold water	200 kg	11.25 €/kg
Blend DryFit with oil first using a mixer or blender. Then, add the water. From this marinade, use 8-10% to the food product.	500 kg	10.60 €/kg
MOQ may apply	1000 kg	9.90 €/kg

sachets @ 1 kg

### 10.268 DryFit Marinade Teriyaki from 11.05 €/kg

*Dry Marinade and Base for Wet Marinade*

Brownish dry marinade for Teriyaki QSR food and other convenience food items requiring Teriyaki flavour.

USP:

All ingredients remain floating

The marinade adheres well to the meat.



	1 kg	14.75 €/kg
Salt, spices, sugar, soya sauce powder, modified starch, dry caramel sugar, flavour enhancer [E 621], flavouring, sesame seed, thickening agent [E 412, E 415], acidifier [E 330], honey powder.	20 kg	14.00 €/kg
	100 kg	13.25 €/kg
	200 kg	12.50 €/kg
	500 kg	11.80 €/kg
	1000 kg	11.05 €/kg

30% DryFit Marinade

20% vegetable oil

50% cold water

Blend DryFit with oil first using a mixer or blender. Then, add the water. From this marinade, use 10% to the food product.

MOQ may apply

sachets @ 1 kg

### 10.271 DryFit Marinade Tikka from 8.90 €/kg

*Dry Marinade and Base for Wet Marinade*

Red dry marinade for Chicken Tikka and other convenience food items requiring Tikka flavour.

USP:

All ingredients remain floating

The marinade adheres well to the meat.



## Your category ... with little salt

### 10.271 DryFit Marinade Tikka (continued) from 8.90 €/kg *Dry Marinade and Base for Wet Marinade*

Spices, salt, sugar, modified starch, yeast extract, spice extracts, thickening agent [E 412, E 415], acidifier [E 330], separating agent [E 551].

Recipes

1 kg	11.90 €/kg
20 kg	11.30 €/kg
100 kg	10.70 €/kg
200 kg	10.10 €/kg
500 kg	9.50 €/kg
1000 kg	8.90 €/kg

30% DryFit Marinade

20% vegetable oil

50% cold water

Blend DryFit with oil first using a mixer or blender. Then, add the water. From this marinade, use 10% to the food product.

MOQ may apply

sachets @ 1 kg

### 52.083 DryFit+ Marinade Barbecue from 8.90 €/kg *Dry Marinade with Glace Appeal for Meat Products*

Reddish dry marinade with visible spice particles to add value to meat and food products.

USP:

DryFit+ wraps the meat like a liquid marinade. Also suitable for film packed goods.



Spices, palm oil, sugar, salt, smoke flavouring, spice extracts, separating agent [E 551].

Recipes

1 kg	11.90 €/kg
20 kg	11.30 €/kg
100 kg	10.70 €/kg
200 kg	10.10 €/kg
500 kg	9.50 €/kg
1000 kg	8.90 €/kg

40 g/kg [4%] or as desired.

MOQ may apply

sachets @ 1 kg

### 52.003 Garlic & Pepper from 17.15 €/kg *Seasoning & Dry Marinade [with salt]*

Colourful, coarse blend of whole and cracked spiced and salt to add value to meat products, fish and poultry products. Also for lamb, beef meat and roasts. Good salad dressing seasoning.



## Your category ... with little salt

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### 52.003 Garlic & Pepper (continued) from 17.15 €/kg

*Seasoning & Dry Marinade [with salt]*

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	1 kg	22.90 €/kg
	20 kg	21.75 €/kg
Spices, salt, spice extracts, flavour enhancer [E 621], barley malt.	100 kg	20.60 €/kg
	200 kg	19.45 €/kg
Use as desired; we recommend 15-20 g/kg.	500 kg	18.30 €/kg
MOQ may apply	1000 kg	17.15 €/kg

sachets @ 1 kg

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### 52.056 Gyros [MSG-free] from 8.55 €/kg

*Seasoning & Dry Marinade [with salt]*

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Spices, salt, dextrose, sugar, rapeseed oil.

Use as desired; we recommend 15-20 g/kg.  
MOQ may apply

sachets @ 1 kg



1 kg	11.40 €/kg
20 kg	10.80 €/kg
100 kg	10.25 €/kg
200 kg	9.65 €/kg
500 kg	9.10 €/kg
1000 kg	8.55 €/kg

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### 10.044 Hot Seasoning from 13.40 €/kg

*Additional seasoning to boost heat*

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Tastefully balanced seasoning to add heat to all food products requiring extra heat to (seasoned) meat products and ethnic foods.

Use in addition to the regular seasoning.

Spices, dextrose, sugar, salt, flavour enhancer - monosodium glutamate [E 621], spice extracts.  
MOQ may apply

Use carefully according to desired heat level.

Usage recommendation:

2-3 g/kg for spicy sausage / Frankfurters

5 g/kg for spicy burgers and QSR meats

MOQ may apply





## Your category ... with little salt

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<b>10.044 Hot Seasoning (continued)</b>	<b>from 13.40 €/kg</b>
<i>Additional seasoning to boost heat</i>	

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	1 kg	17.90 €/kg
sachets @ 1 kg	20 kg	17.00 €/kg
	100 kg	16.10 €/kg
	200 kg	15.20 €/kg
	500 kg	14.30 €/kg
	1000 kg	13.40 €/kg

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<b>52.051 Kebap Seasoning</b>	<b>from 10.65 €/kg</b>
<i>Spice blend for Kebap and Doner Kebap</i>	

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Seasoning with salt for the authentic kebab meats, for lamb and poultry cuts. Use to add value to all meat products.

Spices, salt, dextrose, flavour enhancer [E 621].Recipes

Use as desired; we recommend 10 g/kg.  
MOQ may apply

sachets @ 1 kg



1 kg	14.25 €/kg
20 kg	13.50 €/kg
100 kg	12.80 €/kg
200 kg	12.10 €/kg
500 kg	11.40 €/kg
1000 kg	10.65 €/kg

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<b>52.036 Lemon &amp; Pepper [coarse]</b>	<b>from 10.65 €/kg</b>
<i>Seasoning &amp; Dry Marinade [with salt]</i>	

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Coarse, colourful blend of whole and cracked spices and coarse salt to add value to meat, fish and poultry products. The classic seasoning for Carpaccio from beef or salmon. Also suitable for outside decoration.

Salt, spices (mustard), hydrolysed vegetable protein - HVP (from soya), lemon fruit powder, acidifier ? citric acid [E 330], flavouring, sunflower oil, separating agent [E 551].

Like pepper: 10-20 g/kg [1-2 %] food product or use as desired.  
MOQ may apply

sachets @ 1 kg



1 kg	14.25 €/kg
20 kg	13.50 €/kg
100 kg	12.80 €/kg
200 kg	12.10 €/kg
500 kg	11.40 €/kg
1000 kg	10.65 €/kg

## Your category ... with little salt

### 10.401 Mesquite from 7.40 €/kg *Dry marinade for value-added meats*

Convenient decor seasoning [dry marinade] with salt for exotic meat products, barbecue meats, steaks, burgers and other added value meats. For all meat types including poultry.

Salt, dextrose, spices, hydrolysed vegetable protein (HVP), dry glucose syrup, flavourings, caramel sugar syrup, maltodextrin.

20 g/kg [2%] or use as desired.

MOQ may apply

sachets @ 1 kg



1 kg	9.90 €/kg
20 kg	9.40 €/kg
100 kg	8.90 €/kg
200 kg	8.40 €/kg
500 kg	7.90 €/kg
1000 kg	7.40 €/kg

### 52.018 Oriental Classic from 11.80 €/kg *Seasoning & Dry Marinade [with salt]*

Oriental - spicy, decorative seasoning with lots of herbs and a distinctive sesame and curry taste. To add value to many dishes and convenience foods, and to add flavour and appeal to sausage specialities.

Spices, dextrose, salt, rape oil.

Use as desired; we recommend 15-20 g/kg.

MOQ may apply

sachets @ 1 kg



1 kg	15.75 €/kg
20 kg	14.95 €/kg
100 kg	14.15 €/kg
200 kg	13.35 €/kg
500 kg	12.60 €/kg
1000 kg	11.80 €/kg

### 52.052 Roast Chicken from 10.65 €/kg *Seasoning & Dry Marinade [with salt]*

Fine redish blend of spices, developed for seasoning chicken and chicken parts, especially rotisserie chicken. Contains salt, additional use of salt is not recommended.

Spices, salt (33%), natural flavouring, sugar, dextrose.

MOQ may apply

Use 20-30 g/kg.



## Your category ... with little salt

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### 52.052 Roast Chicken (continued) from 10.65 €/kg

*Seasoning & Dry Marinade [with salt]*

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	1 kg	14.25 €/kg
sachets @ 1 kg	20 kg	13.50 €/kg
	100 kg	12.80 €/kg
	200 kg	12.10 €/kg
	500 kg	11.40 €/kg
	1000 kg	10.65 €/kg

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### 52.023 Tandoori Paste Compound from 7.40 €/kg

*Basic Compound to Make Tandoori Paste*

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Indian classic flavour for ethnic food dishes. For chicken, rice and vegetable dishes. Contains salt, additional use of salt is not required.

Salt (35%), spices, maltodextrin, beetroot-juice-powder (maltodextrin, beetroot-juice-concentrate, acidifier [E 330]), modified starch, acidity regulator [E 262], thickener [E 412, E 415], flavouring.

MOQ may apply

100 g/kg Tandoori paste.

Recipe suggestion: Mix 30% Tandoori Compound with 20% vegetable oil. Add 15% Yoghurt + 35% water and blend well. Use 100 g of the paste with 1 kg meat/food for marination.

sachets @ 1 kg



1 kg	9.90 €/kg
20 kg	9.40 €/kg
100 kg	8.90 €/kg
200 kg	8.40 €/kg
500 kg	7.90 €/kg
1000 kg	7.40 €/kg

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### 52.050 Tikka Seasoning from 12.35 €/kg

*Seasoning & Dry Marinade [with salt]*

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Seasoning with salt and visible herbs to marinate roasts. Use also for meat cuts and for stir fry dishes. Excellent for lamb kebab. No added MSG.

Spices, salt, sweet whey powder, yeast extract, spice extracts, separating agent - silica [E 551], acidifier - citric acid [E 330].

20 g/kg or use as desired.

MOQ may apply



Your category ... with little salt

52.050 Tikka Seasoning (continued)		from 12.35 €/kg	
Seasoning & Dry Marinade [with salt]			
sachets @ 1 kg	1 kg	16.50 €/kg	
	20 kg	15.65 €/kg	
	100 kg	14.85 €/kg	
	200 kg	14.00 €/kg	
	500 kg	13.20 €/kg	
	1000 kg	12.35 €/kg	